AUTHOR INDEX

Abdulhadi, F. 153
Abdul-Rezzak, R. K. 281
Abuful, S. 153
Adams, M. R. 287
Adegoroye, A. D. 633
Afolabi, O. A. 23
Aguerre, R. J. 141
Akinyele, I. O. 293, 297
Arnesen, Elisabeth 521
Avalle, V. 241
Awonorin, S. O. 391
Aworh, O. C. 419
Azcona, J. I. 303

Ballantyne, Alison 267, 353
Ballester, D. 225
Basker, D. 153
Beuchat, L. R. 555
Bisht, B. S. 17
Bourne, M. C. 411
Bratakos, M. S. 585
Brown, K. L. 373
Burfoot, D. 247, 487

Camacho, Lavinia 233
Castro, X. 225
Chakrabarti, R. 113
Chawan, C. B. 195
Cheftel, J. C. 607
Chirife, J. 199, 415
Chompreeda, P. 555
Cogan, U. 591
Cole, C. G. B. 525
Creda, P. 225

Dhalla, R. 107
Dodd, N. J. F. 625
Duckworth, R. B. 457

Eniayeju, D. E. 633
Ezieke, G. O. I. 511

Fapojuwo, O. O. 49
Fry, J. C. 57
Fursey, G. A. J. 467

Gandhi, A. P. 411
García, E. 225
Garcia, R. 73
Gaze, Joy E. 361, 373
Geeson, J. D. 81
Genge, Pia M. 81
Giannuzzi, L. 147
Gildberg, A. 185
Govaris, A. K. 601
Griffin, Wendy J. 487

Haaland, Herborg 521
Hall, C. J. 287
Hall, G. M. 11
Hanson, S. W. 107
Hart, R. J. 643
Hatfield, S. G. S. 575
Haynes, C. A. 479
Hendrickx, M. 385
Hernández, R. E. 303
Hung, Y.-C. 555

Ioannou, P. V. 585
Iyama, S. 403

Joshi, M. R. 447
Joubert, Elizabeth 43, 203

Kalathenos, P. 649
Karnop, G. 1
Kennedy, J. F. 323
Kirchev, N. 337
Kitic, Dora 199
Knee, M. 575
Knowles, M. J. 495
Kopeć, W. 441
Kopelman, I. J. 591
Kratchanov, C. 337
Kulkarni, P. R. 125

Lamb, J. 391
Lauwerens, C. 385
Lavéty, J. 23
Lazos, E. S. 649

Lea, J. S. 625
Leal, F. 73
Leiva, Margarita 233
Le Meste, Martine 457
Lindner, D. 153
Lockley, A. K. 11
Love, M. H. 297
Love, R. M. 23
Lozano, R. D. 415

Mackie, I. M. 259
Maga, J. A. 49
Manthey, M. 1
Martín, R. 303
Martinez, A. 31
Martinez, Aurora 185
Marwaha, S. S. 323
McClements, D. J. 159
McClement, R. H. 361
McGill, A. E. J. 525
McLellan, Kathryn M. 343
Mertens, W. 379
Miles, C. A. 177
Mizrahi, S. 65
Mizrahi, Sylvia 65
Morley, M. J. 177, 467
Motlagh, F. H. 99
Moulding, Patricia H. 343
Murakami, H. 403
Murray, E. D. 91
Murray, J. 171

Nakai, S. 419
Nath, Nirankar 275
Neeman, I. 591
Njaa, L. R. 521
Nmorka, O. G. 639
Nussinovitch, A. 591

Okoli, E. C. 639
Omura, H. 403
Onigbinde, A. O. 293
Osborne, B. G. 541

Panchev, I. 337
Paredes-López, O. 91
Patel, P. D. 57
Perez Won, M. 403
Petriella, C. 415
Poffé, R. 379
Povey, M. J. W. 159
Pulsani, S. R. 195

Quaglia, G. B. 241
Quantick, P. C. 99

Rao, D. R. 195
Rehbein, H. 1
Reid, W. J. 643
Resnik, Silvia L. 415
Resurreccion, A. V. A. 555, 573
Rice, P. 281
Ringe, M. 297
Robinson, D. S. 343
Robles, R. R. 91
Rodrigo, M. 31
Rodriguez, N. 147
Rolz, C. 73
Rotbart, M. 591
Roussel, H. 607

Sahay, K. M. 17
Sanz, B. 303
Scalfati, G. 241
Scholefield, J. 601
Scobbie, A. E. 259
Self, K. P. 247
Selman, J. D. 281, 267, 353
Seth, K. K. 275
Shinohara, K. 403
Sinesio, F. 241
Singal, R. S. 125
Singleton, D. E. 343
Siskos, P. A. 585
Smith, S. M. 81
Smolińska, T. 441
Stark, R. 267, 353
Stimson, W. H. 479
Stripp, A. M. 57
Suárez, C. 141
Sukhumsuvun, S. 573
Swallow, A. J. 625

Taylor, K. D.A. 495
Thomas, P. 447
Tobback, P. 385
Tormo, J. 303
Triziszka, T. 441

Tyson, J. F. 541

Unaegbu, M. E. 639

Vargas, Electra 233
Vásquez, Magaly 233
Veccia-Scavalli, D. 241
Viollaz, P. E. 141

Weinert, I. A. G. 501
White, J. A. 643
White, W. J. P. 11
Withers, P. 361
van Wyk, P. J. 501

Yáñez, E. 225

Zafiropoulos, T. F. 585
Zaritzky, N. E. 147

Acetic acid, inhibition of pathogenic bacteria by 287
Actomyosin 403
Adsorption of protein on ultrafiltration membranes 11
Adulteration of meat, detection by ELISA 303
Affinity chromatography 479
Aflatoxin detection 479
Agglomeration of spray-dried tea extract 203
Amaranths 125
Amaranthus 125
Ammodytes tobianus 259
Amylograms on maize starch 91
Analysis, flow injection 541
Anchovy, tissue degradation in 185
Apples
  modified atmosphere packaging of 81
  pectin from 337
  peroxidase in 343
  water loss during storage 575
Appropriate technology 17, 411
Aquaculture, of catfish 1
Artichoke, canned 31
Aspalathus linearis 43, 203
Attitudes, consumer 573
a_w prediction 199

Banana, drying of 73
Beef
  cooking time and weight loss 487
  freeze-dried, lipid oxidation in 241
  muscle, thermal expansion of 177
Benzoic acid absorption in fish marinades 171
Biochemical oxygen demand 323
Biot number 247
Blanching
  of soybeans 275
  of vegetables 639
Bovine hides, gelatin from 525
Bone, free radicals in 625
Bread
  pitta 65
  supplemented with lupin flour 225

Calotropis procera 419
Canning of artichoke 31
Caseinate preparations 457
Catfish, quality during ice-storage 1

Caurie equation 199
Cereal grain isosteres 141
Chapati 411
Chicken meat
  emulsions 441
  identification by ELISA 303
Chill-injury in mango 447
Circular dichroism 403
Citrullus vulgaricus 511
Chorleywood process 65
Citrus aurantifolia 99
Clostridium botulinum, heat resistance of 361, 373
Clostridium sporogenes PA 3679 31
Cloud stability 501
Clupea harengus 521
Collagen 441
Colour of peeled tomatoes 153
Connective tissues in farmed fish 23
Consumer attitudes 573
Cooking
  effect on selenium content 585
  of beef 487
Cowpea
  extruded products from 297
  flour supplementation of noodles 555
  storage of 293
  yoghurt from 195
Crab meat separation 113
Cryogenic freezing 391

Damage, mechanical, of tomatoes 633
Dhal 17
Differential scanning calorimetry 91, 467
Diffusivity
  in drying 73
  in soaking 385
Drying
  of banana 73
  of soybeans 275
  of tea extract 203

Eel, sand 259
Electron spin resonance 457, 625
ELISA detection of meat adulteration 303
Engraulis encrasicholus 185
Enthalpy of fatty tissue 467
Escherichia coli inhibition by acid 287
ESR 457, 625
Environmental pollution 323

Eucheuma 591
Extraction temperatures for herbal tea 43
Extrusion
  of corn grits 49
  of cowpea products 297

Factor analysis of consumer attitudes 573
Farmed fish, connective tissue of 23
Fat content, determination of 159
Fatty acids in tomato pomace 649
Fatty tissue, specific heat and enthalpy of 467
Fermentation of whey 323
Fish
  autolytic degradation of 185
  connective tissue of 23
  gels 607
  marinades 171
  meal 521
  protein denaturation 403
Flesh separation
  from crab 113
  from eel 259
Flexible retort pouch, thermal processing of 601
Flow injection analysis 541
Foaming capacity of protein 57
Fourier equation 247
Freeze-dried beef 241
Functional properties
  chicken meat emulsions 441
  of protein 57

Gaping of fish muscle 23
Gel strength 591
Gelatin from bovine hide 525
Groundnut flour supplementation of noodles 555
Guava puree 501

Hallulla 225
Harvest date, effect on apple quality in retail packs 81
Heat resistance of bacterial spores 361, 373
Heat stability of peroxidase 343
Heat transfer rates 391
Heating time for cooking beef 487
Herring 521
Hides, gelatin from 525
Humidity control during apple storage 575
Hydration of muscle tissue 177
Hydrocolloids, effect on corn grit extrusion 49

Ice-storage of catfish 1
Immunoassay detection of meat adulteration 303
Induction period 415
Irradiated food, detection of 625, 643
Isosteric heat of sorption 141, 511

κ-carrageenan 591
Kamaboko 607

Lactic acid, inhibition of pathogenic bacteria by 287
Lactose hydrolysis 323
Lethality prediction 601
Lettuce, shredded, MA-packaged 267
Lipid oxidation in freeze-dried beef 241
Limes, storage of 99
Linoleic acid in tomato pomace 649
Liquid nitrogen freezing 391
Lupin
  flour supplementation in bread 225
  milk analogue 233
Lupinus albus 225, 233

Mackerel 495
Maize starch 91
Malonaldehyde in beef 241
Mangifera indica 107, 447
Mango, storage of 107, 447
Marinades, fish 171
Marraqueta 225
Mathematical modelling
  of cooking beef 247, 487
  of drying 73
  of moisture uptake 385
Melon seeds 511
Membranes, ultrafiltration, fouling of 11
Methionine fortification of lupin milk 233
Milk
  analogue from lupin 233
  coagulant 419
  refrigerated bulk tank, bacterial spoilage of 379
Milling of pulses 17
Modelling, mathematical
  of cooking beef 247, 487
  of drying 73
  of effect of protein supplementation 555
  of moisture uptake 385
  of retort pouch thermal processing 601
Modified atmosphere packaging 81, 267, 353

Moisture uptake by rice 385
Monoclonal antibodies 479
Mung beans, yoghurt from 195
Muscle tissue, thermal expansion of 177
Mycotoxin analysis 479

Nixtamal 91
NMR determination of fat 159
Non-enzymic browning 415
Nuclear magnetic resonance—*see* NMR

o-tyrosine as an indicator of irradiation 643

Packaging
  of apples 81
  of broccoli 353
  of shredded lettuce 267
  of peeled potatoes 147
  of tomatoes 633
Pectin extraction 337
Pectinase 501
Peeled potatoes, quality of 147
Peroxidase, heat stability and regeneration of 343
pH effect on autolysis of anchovy 185
Phaseolus aureus 195
pI 343
Pitta bread 65
Pomace
  from apples 337
  from tomatoes 649
Potatoes 147, 281
Poultry meat
  emulsions 441
  irradiated, detection of 625
Prawn marinades 171
Preservatives
  in fish marinades 171
  in peeled potatoes 147
'Pro-Long' 99, 107
Proteases in anchovy degradation 185
Protein
  adsorption on ultrafiltration membranes 11
  denaturation 403
  dispersibility index 233
  foaming of 57
  gelation 607
  mobility 457
  quality of bread 225
  relaxation 457
  supplementation 225, 233, 411, 555

Proteolytic degradation
of anchovy 185
of refrigerated milk 379
Psychrotrophic bacteria in milk 379
Pulsed NMR determination of fat 159
Pulses, low-cost mill for 17

Quality
of film-packed peeled potatoes 147
of ice-stored catfish 1
of MA-packaged apples 81, 575
visual, of peeled tomatoes 153

Rancidity of minced fish 495
Rapid trace analysis 479
Recovery of fish flesh 495
Refrigerated storage
of herring 521
of mango 447
Regeneration of heated peroxidase 343
Respiration of MA-packaged apples 81
Rice, moisture uptake during soaking 385
Rigor mortis phenomena in fish 23
Rooibois tea 43, 203
Ross equation 199
Rural technology
low-cost roller mill for 17

Salmonella inhibition by acid 287
Sardine 403, 607
Sardinops melanosticta 403, 607
Sclereids of guava 501
Scomber scombrus 495
Selenium 585
Shelf-life
of chapatis 411
of ice-stored fish 1
of limes 99
of MA-packaged broccoli 353
of MA-packaged lettuce 267
of mangoes 107, 447
of Nigerian vegetables 639
of peeled potatoes 147
Sensory quality of noodles 555
Siluris glanis 1
Skin, chicken as collagen source 441
Sodom apple 419
Solute mobility 457
Sorbic acid absorption in fish marinades 171

Sorption isotherms of melon seeds 511
Soy
  flour, full-fat 275
  supplementation of chapati 411
Specific heat of fatty tissue 467
Spray-drying
  of lupin milk 233
  of tea extract 203
Starch
  corn grits, extrusion cooking of 49
  gelatinization 91
Sterols in tomato pomace 649
Storage
  of cowpeas 293
  of iced fish 1
  of limes 99
  of mangoes 107
Sucrose esters for coating of fruit 99, 107
Sulphur dioxide treatment of peeled potatoes 147
Sulphydryl proteinases 419
Surimi 607

Tea, herbal 43, 203
Texture
  of noodles 555
  of stored apples 575
Temperature effect on isosteric heat of sorption 141
Thermal conductivity 281
Thermal diffusivity 281, 601
Thermal expansion of muscle tissue 177
Thermal processing
  evaluation 601
  of canned artichoke 31
Thermal properties of potato 281
Thermoresistometer 361, 373
Tomatoes
  damage during transport 633
  peeled, quality of 153
  pomace 649
Tortilla 91
Triglyceride determinations 159
Tyrosine, as an indicator of irradiation 643

UHT processing 361, 373
Ultrafiltration
  membranes, protein adsorption on 11
  of whey 323
Ultrasonic
  extraction, of pectin 337
  velocity technique 159

Variable diffusivity model 73
Vigna sinensis 297
Vigna unguiculata 195, 293, 297
Viscosity of guava puree 501
Visual quality of peeled tomatoes 153
Water activity
  effect on lipid oxidation in dried beef 241
  effect on non-enzymic browning 415
  loss from stored apples 575
  of melon seeds 511
  prediction 199
Water content of caseinate preparations 457
Weight loss during cooking of beef 487
Whey utilization 323
Whipping test for foaming capacity of protein 57

Yoghurt, from beans 195

REVIEW PAPERS INDEX

Amaranths—an underutilized resource 125
Whey—pollution problem and potential utilization 323
Flow injection analysis—a new technique for food and beverage analysis 541

BOOK REVIEW INDEX

Alternatives to Animal Use in Research, Testing and Education 654
Alveograph Handbook 533
Autoxidation of Unsaturated Lipids 119
Brewing Science, Vol. 3 311
Changing Food Technology 425
Coffee, 2: Technology 213
Coffee, 5: Related Beverages 426
Computer Control in the Process Industries 426
Corn: Chemistry and Technology 209
Developments in Food Processing, Vol. 4 428
Developments in Food Proteins, Vol. 5 429
Dictionary of Microbiology and Molecular Biology 312
Energy in Food Processing, Vol. 1 431
Essays in Agricultural and Food Microbiology 314
Fermented Foods of the World 214
Flavour Science and Technology 315
Food Biochemistry and Nutritional Value 536
Food Biotechnology 316
The Food Consumer 653
Food Legislation of the UK 120
Food Product-Package Compatibility 317

Food Structure and Behaviour 432
Food Texture: Instrumental and Sensory Measurement 216
Food Toxicology 433
Handbook of Dietary Fibre 318
In vitro *Methods in Toxicology* 531
Introduction to Modern Virology 319
Low Digestibility Carbohydrates 209
Meat Hygiene 117
Membrane Filter Food Microbiology 321
Microorganisms in Foods. 2. Sampling for Microbiological Analysis 534
Modern Carbohydrate Chemistry 434
Near Infra-red Technology in the Agricultural and Food Industries 537
Phage Ecology 434
Pigments in Fruits 531
Polymers as Materials for Packaging 436
Postharvest Physiology of Vegetables 437
Progress in Food Preparation Processes 311
Quantity Food Sanitation 438
Reduction of Losses of Cured Fish in the Tropics 319
Regulating Pesticides in Food: The Delaney Paradox 439
Response Surfaces: Design and Analyses 217
Seafood Quality Determination 532
Seafoods and Fish Oils in Human Health and Disease 120
Solid/Liquid Separation Equipment Scale-up 211
Starch: Properties and Potential 122
Statistical Procedures in Food Research 117
Sweetness 655
Toxicological Evaluation of Certain Food Additives and Contaminants 320
Trace Elements in Human and Animal Nutrition, Vol. 1 535
Trace Elements in Human and Animal Nutrition, Vol. 2 211
Water Activity: Theory and Applications to Food 218